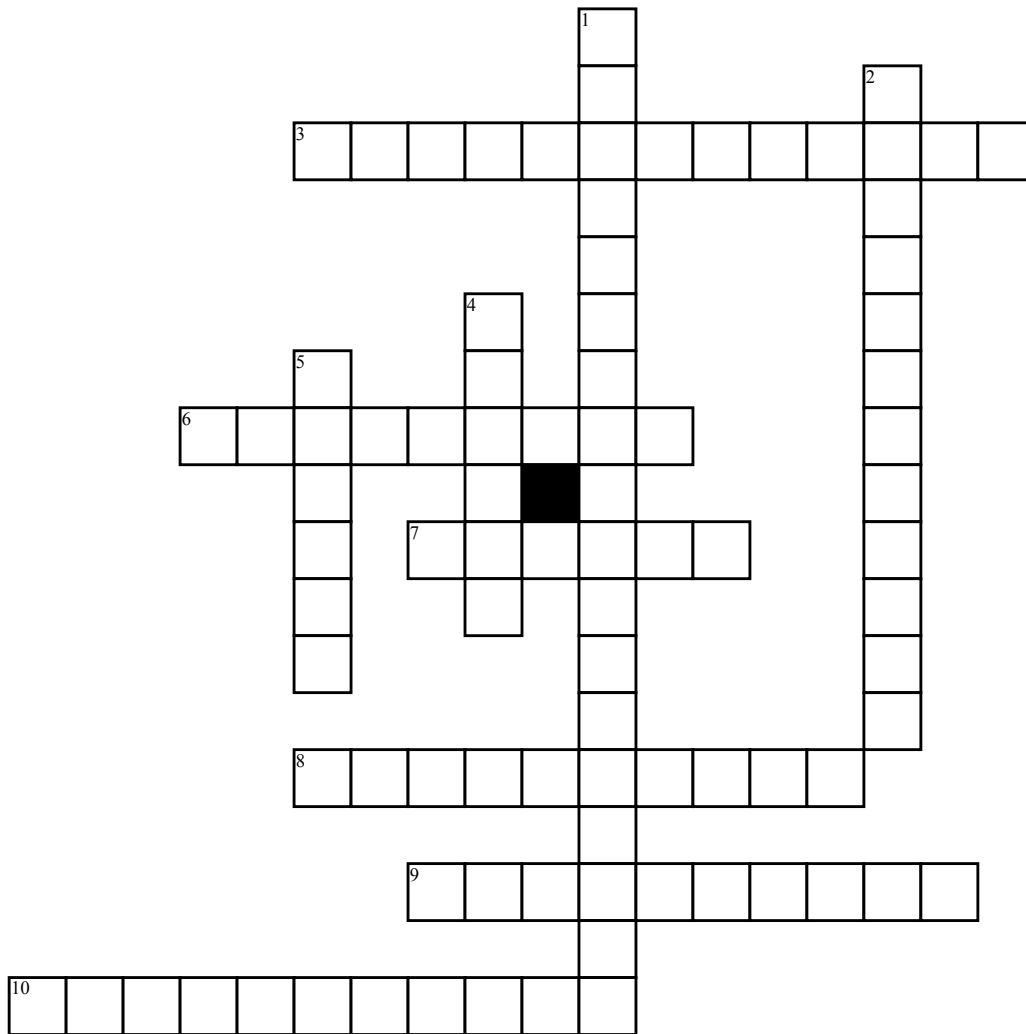


Name: _____

Date: _____

Food and Nutrition



Across

3. a microscopic organism, especially a bacterium, virus, or fungus
6. Illness caused by food contaminated with bacteria, viruses, parasites, or toxins.
7. reason to believe that a food may cause consumers to become ill.
8. handling, preparation, and storage of food in ways that prevent foodborne illness
9. maintain a high degree of personal cleanliness and shall
10. is a technology that improves the safety and extends the shelf life of foods by reducing or eliminating microorganisms and insects

Down

1. a raw chicken thawing in a refrigerator, is placed in contact with cooked meat
2. deliberate release of viruses, bacteria, toxins or other harmful agents to cause illness or death in people, animals, or plants.
4. forming bacteria. When certain bacteria grow, they have the ability to develop resistance to extreme heat, dryness and chemical
5. A poisonous substance, capable of causing disease when introduced into the body

Word Bank

Cross-Contamination

Bioterrorism

Food Safety

Sanitation

Irradiation

Recall

Toxins

Foodborne

Microorganism

Spores